

What is claimed is:

1. A stuffed potato food product comprising:

a laterally standardized hollowed-out potato having a wall of potato material, said potato having two ends with a longitudinal axis extending between said two ends, a pair of opposed relatively broader sides generally parallel to each other and to the longitudinal axis, each of said relatively broader sides generally defining a respective plane of stability, and a pair of opposed relatively narrower sides generally parallel to the longitudinal axis;

said potato being trimmed to a standardized oval or flat-oval shape in plan view so as to define a standardized periphery, with vertical walls perpendicular to one of the planes of stability defined by one of said relatively broader sides;

said potato having an opening through said wall in the other one of said relatively broader sides, and an interior cavity having a cross-sectional extent larger than said opening; and

a filling within said cavity.

2. The food product of claim 1, wherein said opening is slotted, extending in a direction parallel to the longitudinal axis.

3. The food product of claim 1, wherein said cavity has side walls of substantially uniform thickness with reference to said standardized periphery.

4. The food product of claim 2, wherein said cavity has side walls of substantially uniform thickness with reference to said standardized periphery.

5. The food product of claim 1, which further comprises a closure within said opening.

6. The food product of claim 5, wherein said closure comprises a baked closing mixture.

7. The food product of claim 3, which further comprises a closure within said opening.

8. The food product of claim 7, wherein said closure comprises a baked closing mixture.

9. The food product of claim 1, which is at least partially baked.

10. The food product of claim 3, which is at least partially baked.

11. A method of preparing a stuffed potato food product, comprising the steps of:

providing a potato having two ends with a longitudinal axis extending between the two ends, a pair of opposed relatively broader sides generally parallel to each other and to the longitudinal axis, each of the relatively broader sides generally defining a respective plane of stability, and a pair of opposed relatively narrower sides generally parallel to the longitudinal axis;

employing a cutter to trim the potato to a standardized oval or flat-oval shape in plan view so as to define a standardized periphery, with vertical walls perpendicular to one of the planes of stability being defined

by one of the relatively broader sides, thereby producing a laterally standardized potato;

employing a rotating potato-hollowing bit to hollow out the standardized potato, leaving a wall of potato material, an opening through the wall in the other one of the relatively broader sides, and an interior cavity having a cross-sectional extent larger than the opening; and

introducing a filling into the cavity through the opening.

12. The method of claim 11 which comprises forming an opening which is slotted, extending in a direction parallel to the longitudinal axis.

13. The method of claim 11, which comprises forming a cavity which has side walls of substantially uniform thickness with reference to the standardized periphery.

14. The method of claim 12, which comprises forming a cavity which has side walls of substantially uniform thickness with reference to the standardized periphery.

15. The method of claim 11, which further comprises introducing a closure within the opening.

16. The method of claim 15, wherein said step of introducing a closure comprises introducing a closing mixture that solidifies upon at least partial baking.

17. The method of claim 11, which further comprises at least partially baking the hollowed out and filled potato.

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18. The method of claim 13, which further comprises
at least partially baking the hollowed out and filled potato.

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